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**Safety, sustainability, superior performance:
Palsgaard showcases food-grade polymer solutions at K 2019**

Palsgaard will highlight the benefits of food-grade solutions for the polymer industry at K 2019 (16-23 October 2019 in Düsseldorf).

Palsgaard offers additives for a wide range of polymer applications. All the solutions in the company's Einar[®] range are food-grade and food-approved (they are sourced from sustainably produced vegetable oils.) This makes them completely safe, overcoming growing consumer concerns about harmful additives in plastics and packaging.

Additionally, rigorous testing has shown that Einar[®] products perform as well as, or better than, fossil-based alternatives. Solutions on show at K 2019 will include:

- **Anti-fogs**, including Einar[®] 1122, a new water-based solvent-free dispersion of food-grade additives. Ideal for stretched polyolefin and polyester films, it delivers anti-fogging performance at low coating concentrations and compares well with competing products
- **Anti-statics**, including Einar[®] 601, an amine-free solution for anti-static protection in polyethylene (PE) applications
- **Mould release solutions**, including Einar[®] 201, a reliable general-purpose mould release and de-nesting additive for PP applications
- **Dispersing aids**, including Einar[®] 101, which disperses pigments more effectively than industry-standard waxes
- **Coating additive blends for EPS**, including Einar[®] 543 and Einar[®] 544, which offer a very convenient way to apply EPS coatings. These all-in-one solutions, complete with zinc stearate, eliminate the need to handle several different individual products. The complete coating formulation is an easy-to-use, pre-blended formulation offering easy dosing and accuracy, better and faster handling, and options for additive inventory optimization.

As well as being highly efficient and cost-effective, all the products are produced in Palsgaard's CO₂-neutral facilities.

Christina Normann Christensen, Product & Application Manager for non-food at Palsgaard said: "Safety and sustainability are now two of the most important concerns for the polymer industry. The good news, both for business and the environment, is that these challenges can be addressed by using plant-based, food-grade solutions. At K 2019 we'll be demonstrating that anti-fogs, anti-statics and dispersing aids can be safe enough to eat. Furthermore, using food-grade solutions doesn't mean sacrificing on quality – in fact they commonly outperform fossil-based alternatives."

Palsgaard will be exhibiting at K 2019 Hall 7, level 1 / D20.

About Palsgaard

Palsgaard offers sustainably produced additives for a wide range of polymer applications. The company's Einar[®] portfolio includes anti-static agents, anti-fogging agents and dispersion aids, all based on vegetable oils and produced in CO₂-neutral facilities.

Palsgaard's 100 year-old history in the food industry ensures high-quality products and eliminates the worries about food safety that come with the use of conventional additives. With production sites and local offices across the world, the company serves global markets, offering customers a vast knowledge of additives in a wide range of polymer applications.

A strong R&D culture enables Palsgaard to innovate and create new additives with optimized performance, even in challenging applications such as thin-walled or laminated packaging.

Palsgaard is owned by the Schou Foundation and has 549 employees across 16 countries. Its turnover in 2018 was 211 million USD (1.4 billion DKK) with products sold to more than 120 countries.

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